



THE ROOFTOP AT SALT WHARF

SEASONAL COCKTAILS

BY THE GLASS \$12
BY THE PITCHER \$48

SPICY WATERMELON MARGARITA

Jalapeño Infused Mezcal,
Lime Juice, Agave Syrup,
Watermelon Juice

CHAMOMILE LEMONADE

Chamomile Infused Vodka,
Cocchi, Cointreau, Honey, Lemon



SPECIALTY COCKTAILS

CAMDEN SUNSET

Singani, Fresh Lemon, Local Beth's Farm strawberries, sparkling wine

\$13

KNICKERBOCKER

Mount Gay Rum, Cointreau, fresh lime, raspberries

\$14

POLKA DOT NEGRONI

Barren's Gin, Salers Aperitif, Blanc Vermouth

\$14

EATON POINT SHUFFLE

Boodle's Gin, St. Germaine, Aperol, Fresh pressed lemon

\$13

GOLD RUSH

Old Grand Dad Bourbon, local honey, fresh lemon, Aromatic Bitters

\$13

DARK & STROMY

Gosling's Black Seal Rum, fresh lime, ginger beer

\$13

PLATES

MAINE MUSSELS

(MT. DESERT ISLAND) \$17

Andouille sausage, garlic, shallots, lemon
and tomato broth

SPINACH AND LOCAL APPLE SALAD

\$12

Glazed pecans, bacon lardons, Amish blue
cheese, Xeres mustard vinaigrette

ADD ORA KING SALMON +\$15,
SUN SHRIMP +\$15
FREE-RANGE CHICKEN +\$12

CLASSIC CLAMS CASINO

\$12

Top neck clams, bacon, garlic, lemon and
bread crumbs

LOCAL OYSTERS' Daily selection

HALF DOZEN \$18 DOZEN \$36

FRIED CAULIFLOWER AND BRUSSEL SPROUTS

\$12

Marcona almonds, red pepper romesco,
shaved Parmesan

DAILY CONSERVAS

TUNA/MACKEREL/SARDINES \$20

Tinned fish, rustic bread, pickled vegetables
and mustards

FRIED FINGERLING POTATOES \$7

Ginger cumin aoli, Urfa chile and black
lime

POTATO FOCACCIA W/OLIVE OIL \$6

CITRUS CURED OLIVES \$7

PICKLED VEGETABLES \$7

HOUSE CHIPS \$7

CAVIAR SERVICE

30 grams

SERVED W/HOUSE CHIPS &
TRADITIONAL ACCOUTREMENTS

GIAVERI SIBERIAN \$60
OSETRA SUPREME \$75
BELUGA HYBRID \$125

